

Middle School (6-8) Lunch Menu

November 2013

The cost of a paid student meal is \$2.50. Per the Healthy Schools Act, there is no charge for reduced meals. Full student lunch includes choice of entrée (meat or meat alternate w/ grain accompaniments), 2 vegetable sides, 1 fruit side & choice of 1% or skim white milk.

Monday	Tuesday	Wednesday	Thursday	Friday
Wednesday November 20 th is Fiji Day!				Whole Wheat Spaghetti w/ Turkey Meatball: & Marinara
We will be celebrating all day long by featuring recipes from Fiji on all of our				OR
menus. Eat breakfast and lunch at school so you can taste these great island				Whole Wheat Spaghetti w/ Marinara & Mozzarella
flavors!				Seasoned Carrots Fresh Celery Sticks w/ Light Dressing
				Pear Sauce
4	5	6	7	
Rotini w/ Turkey Meat Sauce	Savory Beef Burger on a Whole Wheat Bun	BBQ Turkey Sandwich on Whole Wheat Bun	Spicy Buffalo Chicken Whole Grain Wrap	Homemade Cheese Pizza on Whole Wheat Crust
OR	OR	OR	OR	OR
Toasted Cheese Sandwich	Mexican Corn Salad w/ Black Beans & Whole Grain Tortilla Chips	Panzanella Salad	Egg Salad Sandwich on Whole Wheat Bread	Tuna Melt on Whole Grain Bread
Green Beans Italiano Fresh Baby Carrots w/ Light Dressing	Ranch Style Black Beans Fresh Cucumber Coins	Seasoned Baked Potato Wedges Fresh Tuscan Kale Salad	Garlic Lemon Broccoli Fresh Baby Carrots w/ Light Dressing	Seasoned Carrots Fresh Romaine & Tomato Side Salad
Fresh Local Apple	Fresh Orange	Chilled Peaches	Fresh Banana	Pear Sauce
11	12	13	14	
Veteran's Day	Santa Fe Beef Burger	Hot Turkey Meatball Sub w/ Marinara & Mozzarella on Whole Wheat Bun	Pescado a La Mexicana (<i>Mexican Style Baked Fish</i>) Whole Wheat Dinner Roll	Teriyaki Chicken w/ Brown Rice
•	OR	O.D.	O.D.	OR
	Garden Salad w/ Romaine, Tomatoes, Cheese & Whole Grain Garlic Roll	OR Italian Bagel	OR Whole Grain Homemade Mac-N- Cheese	NEW! Polynesian Veggie Lo Mein
No School	Southwest Pinto Beans	Seasoned Broccoli	Seasoned Carrots	Seasoned Peas
	Fresh Baby Carrots w/ Light Dressing	Fresh Confetti Coleslaw	Fresh Tuscan Kale Salad	Fresh Baby Carrots w/ Light Dressing
18	Fresh Orange	Fresh Local Apple	Fresh Banana 21	Pear Sauce
Whole Wheat Spaghetti w/ Beef	Turkey Hot Dog on a Whole Wheat	Fiji Day	Thanksgiving Meal	Korean Chicken w/ Brown Rice
Meatballs & Marinara	Bun	Curry Chicken w/ Ginger Lime Brown Rice	Oven Roasted Turkey Breast w/ Gravy, & Cranberry Cornbread	
OR	OR	OR	OR	OR
Whole Wheat Spaghetti w/ Marinara & Mozzarella	Toasted Cheese Sandwich	Ginger Fish w/ Ginger Lime Brown Rice	Garden Salad w/ Romaine, Tomatoes, Cheese & Whole Grain Garlic Roll	Veggie Stir Fry w/ Brown Rice
Seasoned Green Beans		OR Curry Veggie Stir Fry w/ Ginger Lime	Rachael Ray YUM-O Sweet Potato	Sassanad Carrets
Fresh Romaine & Tomato Side Salad	Baked Beans	Brown Rice	Mash Fresh Broccoli Florets w/ Light	Seasoned Carrots Fresh Celery Sticks w/ Light Dressing
Fresh Level Apple	Fresh Baby Carrots w/ Light Dressing	Fijian Hash	Dressing	Danie Sausa
Fresh Local Apple	Fresh Orange	Curry Coleslaw		Pear Sauce
25	26	Fresh Banana 27	Chilled Peaches 28	
Beefy Sloppy Joe on a Whole Wheat Bun	Rotisserie Chicken Drumstick w/ Brown Rice	Whole Grain Chicken Nuggets Whole Wheat Dinner Roll	Нарру	Thanksgiving Break No School
				This month featuring
OR	OR	OR	Thanksgiving	Rachael Ray's
Egg Salad Sandwich on Whole Wheat Bread	Whole Grain Homemade Mac-N- Cheese	Panzanella Salad	2	Rachael Ray's
Southwest Pinto Beans Fresh Cucumber Coins	Green Beans Italiano Fresh Romaine & Tomato Side Salad	Baked Sweet Potato Half w/ Cinnamon		COOK FEED FUND
Fresh Local Apple	Fresh Orange	Fresh Broccoli Florets w/ Light Dressing	No School	Sweet Potato Mash
		Fresh Banana		
		Daily Alternate Options		
Monday	Tuesday	Wednesday	Thursday	Friday
Turkey Pastrami Sandwich on Whole Wheat Roll	Turkey & Cheese on Whole Wheat Roll w/ Fresh Romaine	Chicken Caesar Salad w/ Fresh Romaine & Croutons w/ Whole Wheat Dinner Roll	Chef Salad w/ Fresh Romaine, Turkey- Ham, Egg, Cheese & Whole Wheat Dinner Roll	Garden Salad w/ Fresh Romaine, Tomatoe Cheese & Whole Grain Garlic Roll

The Food Focus for November is Turkey!

Did You Know that farmers produce over 300 million turkeys per year? That's a lot of turkey! Turkey is a healthy protein choice and a good substitution for red meats because it is lower in saturated fat and cholesterol. Remember to cook your turkey until a meat thermometer reads 165° F for at least 15 seconds. Don't know what to do with all those turkey leftovers? Check out this recipe for turkey tacos with cranberry salsa on

http://chartwells.compass-usa.com/dc/Pages/Home.aspx